

Pouilly-Fumé « Minérale » vintage MARIELLE MICHOT



Production area : 58 ares

Density : 6900 feet/ha

Average age of vines : 35 years old

Soils : Clay-flint (100%)

Soil and vine work and maintenance: Natural sodding, mechanical weeding (inter-vine) under the rows, mowing between the rows. Winter curretage to limit the death of winestocks (wood disease). Removing the buds. Reasoned use of phytosanitary treatment.

Harvest : Mechanical – October 7, 2016

2016 Production : 16 Hl (28hl/ha)

Vinification and winemaking : Low pressure pressing (pneumatic pressing). Cold stabilisation for four days. Clarification. Alcoholic fermentation with selected yeast and control of temperatures. Maturing on fine lees (8 months in stainless steel vessels). Regular stirring during the first months of maturation. Three rackings. Use of sodium carboxymethyl cellulose to ensure tartaric stabilisation.

SENSORY ANALYSIS

Appearance : Pale yellow with golden shimmers

Aroma : Frank, flinty and spicy (pepper and licorice) with subtle notes of grapefruit and white peaches.

Taste : Ample and fresh, with spicy notes and marked mineral notes. Pineapple and peach can be tasted in mid-palate. This wine is sound and full of life, and is perfect to accompany celebration dishes (oysters, seafood, foie gras, roasted poultry and fish in a sauce).

Aging : 5 to 7 years